

Vizar Verdejo 2017

Varieties: 100 % Verdejo

Grado Alc.: 14%

Breeding: 3 months with fine lees and batonnage

Serving temperature: 10°C

Gastronomy: Recommended for white fish, seafood, sashimi, ceviches and creamy cheeses.

Format: Carton box of 6 units

Tasting

View: Perfectly clean and bright with a pale yellow hue.

Nose: Open, intense, fine, elegant and delicate. We find white fruit, apricot, peach; citrus fruits such as grapefruit and white flower; Fennel, orange blossom and boxwood notes.

Mouth: Good volume, round, creamy with good final acidity. Elegant, delicate and great persistence with an aniseed touch.

